Perfect™ Italiano

EASY CHEESY COOKBOOK

BEST PASTA **RECIPES** | EASY **PIES** | 30 MIN **MEALS**

PERFECT ITALIANO IS PERFECT FOR THAT

THERE'S NOTHING AS COMFORTING AS A HOT, CHEESY HOME COOKED MEAL.

From a bubbling bake with a crunchy golden top, to a quick pasta sprinkled with parmesan, or a slice of pizza with a photo worthy cheese stretch... there's something to please everyone.

That's why we've created **The Easy Cheesy Cookbook**, full of delicious and easy family meals for any occasion.

Classic dinners like the ***Fast Family Chicken Pie*** and ***Parmesan Crusted Chicken Parmigiana*** are tried and true favourites.

For the midweek rush, the ***Cheesy Chicken Risoni*** or ***Pizza Pasta Bake*** will get dinner on the table in 30 minutes. Then, when you have the luxury of time, our ***Slow Cooked Lamb Shank Ragu*** with Pappardelle will have everyone asking for seconds.

That's just the beginning, discover many more easy, cheesy recipes in our new cookbook. For all your family meals, **Perfect Italiano** has a cheese perfect for that.

Perfect™ Italiano

PERFECT FOR THAT

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FOR A SHARP, SAVOURY BITE TO PERFECTLY FINISH YOUR MEALS, ADD PERFECT ITALIANO PARMESAN.

Our traditional style *Parmesan* is matured for a savoury, medium-strength flavour. It's essential for creamy risottos and pastas, adding a flavourful bite to balance their richness. In other meals, it elevates the flavour of other ingredients, taking any meal from bland to grand. When you need a sharper cheese, try our *Extra Sharp Parmesan.*

Whether you need a medium or strong *Parmesan*, we have a cheese perfect for that.

PERFECT FOR THAT

SLOW COOKED LAMB SHANK RAGU WITH PAPPARDELLE

PREP 10 MIN **COOK** 3.5 HOURS **SERVES** 6

INGREDIENTS

2 tbsp. olive oil

4 lamb shanks

1 (150 g) medium onion, diced

2 cups (500 ml) tomato and basil passata

1 cup (250 ml) beef stock

Salt and pepper to taste

1 tbsp. (20 g) butter

½ cup (45 g) Perfect Italiano™ Extra Sharp Parmesan, grated

400 g packet dried pappardelle

1 ¼ cups (90 g) Perfect Italiano™ Extra Sharp Parmesan, shaved

METHOD

1. Preheat oven to 160°C / 140°C fan-forced.
2. Heat half the oil in over medium-high heat in a large stovetop and ovenproof casserole dish. Brown the shanks all over then set aside.
3. Add remaining oil to pan and add onion, cook for 3-4 minutes. Stir in passata and stock and bring to the simmer. Return the lamb shanks back to the casserole dish and cover with lid and cook for approximately 3 hours or until the meat is falling off the bone.
4. Remove the shanks from the pan and shred the lamb with two forks. Return to casserole dish to warm through. Season with salt and pepper and stir in butter and grated Parmesan. Keep warm.
5. Meanwhile, cook the pasta in a large saucepan according to packet instructions. Drain well.
6. Add pasta to ragu and stir through to coat. Transfer to a serving dish and sprinkle with shaved Parmesan.

TIPS

This dish is ideal to make ahead. Reheat in slow cooker on low before adding pasta.

You can also cook this recipe in a slow cooker. Be sure to sear the shanks and cook the onion before adding to the slow cooker to enhance the flavours.

OVEN-BAKED CHICKEN & VEGETABLE RISOTTO

PREP 10 MIN **COOK** 35 MIN **SERVES** 4-6

INGREDIENTS

300 g frozen beans, broccoli and carrot mix

2 tbsp. olive oil

2 (500 g) chicken breast fillets, thickly sliced

1 brown onion, finely chopped

2 garlic cloves, crushed

1½ cup (300 g) Arborio rice

4 cups (1 L) salt-reduced chicken stock

½ cup frozen peas

25 g Western Star Original Salted Butter, chopped

1 cup (90 g) Perfect Italiano™ Extra Sharp Parmesan Grated

METHOD

1. Preheat the oven to 200°C / 180°C fan-forced. Remove frozen vegetables from freezer to thaw slightly.
2. Heat half the oil in a large flameproof, ovenproof dish over medium-high heat. Add the chicken and cook for 3 minutes or until golden brown. Remove from pan.
3. Heat remaining oil in dish. Add onion and garlic and cook, stirring, for 3-4 minutes or until softened. Add rice and cook, stirring, for 1 minute.
4. Add stock and bring to the boil. Cover. Transfer to oven. Bake for 15 minutes. Remove from oven. Stir in vegetable mix and peas. Bake, uncovered, for 10 minutes or until rice is tender and liquid absorbed.
5. Stir in butter and ¾ cup (70 g) of the Parmesan until melted and combined. Return chicken to the pan. Scatter with remaining Parmesan and return to oven to cook for 5 minutes or until cheese has melted.

PARMESAN CRUSTED CHICKEN DRUMSTICKS PARMIGIANA

PREP 15 MIN **COOK** 35 MIN **SERVES** 4

INGREDIENTS

2 eggs

1 ½ cups (135 g) panko breadcrumbs

1 cup (90 g) Perfect Italiano™ Parmesan Grated

Salt and pepper

8 medium chicken drumsticks, skin on

⅓ cup (80 ml) vegetable oil

700 g tomato passata with basil and oregano

2 ¼ cups (200 g) Perfect Italiano™ 4 Cheese Melt

METHOD

1. Preheat the oven to 200°C / 180°C fan-forced. Line a baking tray with baking paper.
2. Lightly whisk the eggs in a shallow dish with ¼ cup water.
3. In a large mixing bowl combine the panko breadcrumbs and Parmesan cheese and season well with salt and pepper.
4. Working with one drumstick at a time, dip in the egg, then breadcrumb mixture, pressing the crumbs on gently with your fingertips to coat. Set aside.
5. Heat half of the oil in a large frying pan, over medium-high heat. Cook half of the drumsticks for 3 minutes on each side, or until golden and crisp. Transfer to the lined tray and repeat with the remaining oil and chicken.
6. Meanwhile, spread the tomato passata over the base of a 6 cup (1.5 litre) capacity ovenproof dish. Arrange the drumsticks over the tomatoes and top with the 4 Cheese Melt.
7. Return to the oven and bake for 15-20 minutes, or until the cheese is melted and chicken is cooked and golden. Serve warm with a fresh salad.

BACON, BROCCOLI & PARMESAN PASTA

PREP 5 MIN
COOK 15 MIN
SERVES 4

INGREDIENTS

375 g casarecce pasta

2 tbsp. olive oil

4 rashers streaky rindless bacon, chopped

300 g broccoli, trimmed and coarsely chopped

2 cloves garlic, crushed

Salt and pepper to taste

1 ⅓ cups (125 g) Perfect Italiano™ Parmesan Grated

METHOD

1. Bring a large pot of salted water to the boil and cook pasta according to packet instructions. Drain, reserving ⅓ cup of the cooking water.
2. Heat oil in a large heavy based pan over medium-high heat. Add bacon and cook, stirring frequently for 3 minutes or until browned.
3. Add broccoli and garlic and reduce heat to medium. Cook for a further 3 minutes or until broccoli has softened but still retains a bite.
4. Stir in cooked pasta and pasta water and toss to coat. Season with salt and pepper and stir through half the Parmesan. Serve immediately topped with remaining Parmesan.

FOR A CRISPY, GOLDEN CRUST, PERFECT ITALIANO PERFECT BAKES DELIVERS EVERY TIME.

What is a pasta or vegetable bake without a wonderfully crispy, cheesy topping?

We combine exactly the right amount of Cheddar, Mozzarella and Parmesan together so you always get that unmistakable crunch and delicious flavour on top of your baked meals.

Whether you're making a classic bake like the Potato Gratin, or trying something new like a Chicken, Spinach and Mushroom Lasagne, our ***Perfect Bakes*** is perfect for that.

PERFECT FOR THAT

CHICKEN, SPINACH & MUSHROOM LASAGNE

PREP 15 MIN **COOK** 55 MIN **SERVES** 8

INGREDIENTS

LASAGNE FILLING

2 tbsp. olive oil

1 (80 g) small onion, finely chopped

2 cloves garlic, crushed

1 kg chicken mince

200 g Swiss brown mushrooms, sliced

1 tbsp. plain flour

300 ml cooking cream

2 tbsp. Dijon mustard

Salt and pepper

375 g packet fresh lasagne sheets

120 g baby spinach leaves, roughly chopped

RICOTTA TOPPING

500 g Perfect Italiano™ Ricotta

1 egg, lightly beaten

½ cup (125 ml) milk

450 g Perfect Italiano™ Perfect Bakes cheese

METHOD

LASAGNE FILLING

1. Preheat oven to 200°C / 180°C fan-forced. Lightly grease an 8 cup (2 litre) ovenproof lasagne dish.
2. To make the filling, heat oil in a large frying pan over medium heat. Add onion and garlic. Cook, stirring for 1-2 minutes or until onion softens.
3. Add mince and cook for 2-3 minutes, breaking up the mince until browned. Add mushrooms and cook for 1 minute.
4. Stir through the flour and cook a further 1 minute. Add cooking cream and mustard and mix well. Reduce heat and simmer uncovered on low for 5 minutes or until sauce thickens. Season with salt and pepper and set aside.

RICOTTA TOPPING:

1. Mix together the Ricotta, eggs, and milk. Season with salt and pepper. Stir through ½ cup of the Perfect Bakes cheese. Refrigerate until ready to use. Reserve remaining cheese.

TO ASSEMBLE LASAGNE

1. Spread ⅓ cup of the ricotta topping over base of dish. Top with lasagne sheets, trimming to fit the size of the dish if necessary.
2. Stir chopped spinach through remaining Ricotta topping; divide into three portions.
3. Top lasagne sheet layer with one third of the chicken mix, sprinkle with a handful of Perfect Bakes cheese and cover with another layer of lasagne sheets. Continue layering with chicken mix, then Perfect Bakes cheese, followed by a layer of Ricotta and spinach sauce. Repeat these layers again, finishing with a layer of lasagne sheets.
4. Spread the remaining ricotta and spinach sauce over the top and sprinkle with remaining cheese. Bake uncovered for 35 – 40 minutes until golden and lasagne sheets are cooked. Stand 10 minutes before serving. Serve with fresh green salad.

QUICK CHICKEN, SPINACH & PUMPKIN PASTA BAKE

PREP 5 MIN **COOK** 25 MIN **SERVES** 6

INGREDIENTS

500 g dried rigatoni

1 tbsp. olive oil

500 g chicken mince

2 cloves garlic, crushed

500 g tinned pumpkin soup

120 g baby spinach leaves

3 ⅓ cups (300 g) Perfect Italiano™ Perfect Bakes cheese

METHOD

1. Preheat oven to 200°C / 180°C fan-forced.
2. Bring a large pot of salted water to the boil and cook rigatoni according to packet instructions. Drain and set aside.
3. Meanwhile, heat oil in a large pan over medium-high heat. Add chicken mince and garlic and cook, stirring frequently for 3 minutes breaking up chicken mince.
4. Stir through soup and reduce heat to low; simmer for 2 minutes uncovered. Add baby spinach leaves, stir to wilt. Add half of the Perfect Bakes cheese, mix through and then add cooked pasta stirring to ensure pasta is evenly covered.
5. Spoon pasta into an 8 cup (2 litre) capacity baking dish. Top with remaining Perfect Bakes cheese.
6. Bake in the oven for 15 minutes or until cheese is melted and golden. Serve hot with steamed seasonal vegetables.

CHEESY SWEET POTATO, POTATO & SAGE GRATIN

PREP 20 MIN **COOK** 60 MIN **SERVES** 6

INGREDIENTS

2 tsp. butter

3 cloves garlic

2 tbsp. fresh sage

1.2 kg Sebago potatoes, peeled and cut into 5 mm thick slices

900 g sweet potato, peeled and cut into 5 mm thick slices

Salt and black pepper, to taste

300 ml cream

2 ¼ cups (200 g) Perfect Italiano™ Perfect Bakes cheese

METHOD

1. Preheat oven to 200°C / 180°C fan-forced.
2. Grease an 8 cup (2 litre) capacity baking dish with the butter.
3. Finely chop garlic and sage together.
4. Arrange a layer of white potato slices onto the base of the dish, overlapping slightly. Season with salt and pepper and sprinkle with a small amount of the chopped garlic, sage and cream. Add 2 tbsp. of the Perfect Bakes cheese over the potatoes.
5. Next, top with a layer of sweet potato slices and continue layering with the garlic, sage, cream and cheese. Repeat layers of white potato and sweet potato until all of the vegetables have been used.
6. Top the final layer with remaining cheese and season again with salt and pepper.
7. Bake 55-60 minutes or until potatoes are cooked and top is golden. Stand for 5-10 minutes before serving.

QUICK SAUSAGE PASTA BAKE

PREP 10 MIN **COOK** 20 MIN **SERVES** 4

INGREDIENTS

375 g dried casarecce pasta

1 tbsp. olive oil

500 g Italian-style pork and fennel sausages, casing removed

200 g Swiss brown mushrooms, quartered

¼ - ½ tsp. dried chilli flakes

2 x 420 g jars tomato-based pasta sauce

1⅔ cups (150 g) Perfect Italiano™ Perfect Bakes cheese

Salt and pepper, to taste

60 g baby rocket leaves

200 g grape tomatoes, sliced

METHOD

1. Preheat grill to high. Cook pasta in large saucepan of boiling water, until just tender; drain. Return to pan.
2. Meanwhile, heat oil in a large deep-frying pan over medium-high heat. Add sausage mince to pan and cook, breaking up with a wooden spoon, for 5 minutes or until browned. Add mushrooms and chilli. Cook, stirring, for 5 minutes or until just tender.
3. Add sauce. Stir to coat. Bring to the boil. Add pasta. Simmer, for 2 minutes or until warmed through and pasta is coated in sauce. Season with salt and pepper. Transfer to a baking dish. Top with Perfect Bakes cheese. Grill pasta bake for 4-5 minutes or until cheese is golden and melted.
4. Top with half the rocket and tomatoes and serve pasta bake with remaining salad on the side.

TIP

You can use a flameproof baking dish or ovenproof frying pan in this recipe. This way you can just top with cheese and transfer straight to oven!

FOR A SMOOTH MELTING CHEESE WITH FULLER FLAVOUR, CHOOSE PERFECT ITALIANO 4 CHEESE MELT.

A blend of traditional and easy melt Mozzarella, flavourful Cheddar and sharp Romano. Our blend has a full cheese flavour with bite, perfect for melting and grilling.

Enjoy it with modern Aussie classics like the Shepherd's Pie with Cheesy Mash and the Fast Family Chicken Pie or mix with leftover veggies to make an "Impossible Pasta Pie". Any time you need creamy melted cheese with lots of flavour, our ***4 Cheese Melt*** is perfect for that.

PERFECT FOR THAT

CHICKEN & RICE ENCHILADAS

PREP 10 MIN **COOK** 25 MIN **SERVES** 4

INGREDIENTS

1 x 375 g jar mild tomato salsa

2 tbsp. olive oil

500 g chicken mince

1 x 30 g sachet taco spice mix

1 x 250 g packet microwave brown rice, cooked

1 x 400 g can black beans, rinsed, drained

2 spring onions, finely sliced

1 ⅔ cups (150 g) Perfect Italiano™ 4 Cheese Melt

1 x 400 g packet (10) regular flour tortillas

1 x 400 g can diced tomatoes

1 avocado, diced

5 red cherry tomatoes, quartered

5 yellow grape tomatoes, quartered

Coriander leaves, to serve

METHOD

1. Preheat oven to 200°C / 180°C fan-forced. Grease a 12 cup (3 litre) capacity rectangular ovenproof dish. Spread ⅓ cup of the tomato salsa over base of prepared dish.
2. Heat oil in a large non-stick frypan over medium-high heat. Add chicken mince and cook, stirring to break up lumps for 5 minutes or until browned. Add taco spice mix and stir to combine. Add rice, beans, spring onion and 2 tbsp. of remaining salsa. Stir to combine.
3. For each enchilada, place a tortilla on a flat work surface. Top with 2 heaped tbsp. of chicken mixture and a tbsp. of 4 Cheese Melt. Roll up to enclose filling and form a log. Place, seam-side down in prepared dish. Repeat to make 10 enchiladas in total.
4. Whisk remaining salsa and diced tomato in a jug. Pour tomato mixture over top of enchiladas and sprinkle with remaining cheese. Bake for 25 minutes or until golden brown. Remove from oven. Stand for 5 minutes.
5. Serve enchiladas topped with avocado, tomatoes and coriander leaves.

IMPOSSIBLE PASTA PIE

PREP 10 MIN **COOK** 35 MIN **SERVES** 6

INGREDIENTS

1 ½ cups (250 g) macaroni

2 tbsp. chopped fresh oregano

2 cups (400 g) leftover roast vegetables, (roast pumpkin, onion, carrot, sweet potato), diced

⅓ cup (50 g) frozen peas

Salt and pepper

4 eggs

¾ cup (185 ml) milk

2 ¼ cups (200 g) Perfect Italiano™ 4 Cheese Melt

METHOD

1. Preheat oven to 200°C / 180°C fan-forced. Grease a 23 cm pie dish.
2. Cook pasta in a large saucepan according to packet instructions. Drain and set aside.
3. Combine the cooked macaroni with oregano, leftover vegetables and peas and season to taste with salt and pepper.
4. Whisk together the eggs and milk; add 4 Cheese Melt and mix well. Pour over the pasta and toss to coat. Spoon into the prepared pie dish and place on a baking tray in the oven.
5. Bake for 20 minutes uncovered, or until the pie is golden on the top, cover with foil and bake a further 5 minutes until set.
6. Remove the foil and allow the pie to sit for 10 minutes before cutting into wedges. Serve warm.

TIPS

Use any leftover baked vegetables, or substitute with frozen mixed vegetables.

At the end of the cooking time, press the pie gently in the middle; if it easily springs back, your pie is completely cooked. Otherwise, return to the oven covered with the foil for a further 5 minutes.

FAST FAMILY CHICKEN PIE

PREP 5 MIN COOK 30 MIN SERVES 6

INGREDIENTS

220 g frozen shortcrust pastry pie case

4 eggs

⅓ cup (80 ml) thickened cream

2 green onions, finely sliced

1 tbsp. chopped parsley (optional)

1 ⅔ cups (150 g) Perfect Italiano™ 4 Cheese Melt

150 g chopped or shredded cold BBQ chicken

METHOD

1. Arrange oven shelf to the lower middle position in the oven. Preheat oven 200°C / 180°C fan-forced.
2. Place pastry case onto a metal baking tray and bake for 5 minutes; remove and set aside.
3. Whisk together eggs, cream, green onions, parsley and ¾ of the 4 Cheese Melt and mix well. Stir though chopped chicken.
4. Carefully pour mixture into pastry case and smooth the surface. Top with remaining cheese.
5. Bake 20-25 minutes or until pastry is golden and eggs are set. Cheese should be melted and golden brown. Remove and stand 5 minutes.
6. Cut into wedges and serve with green salad.

TIPS

Ready-made shortcrust pastry cases are available from the freezer section at most supermarkets.

Serve with fresh side salad of garden peas, black olives, salad leaves and shaved Parmesan.

EASY FAMILY SHEPHERD'S PIE WITH CHEESY MASH

PREP 15 MIN **COOK** 35 MIN **SERVES** 6

INGREDIENTS

CHEESY MASH

1.2 kg white, floury potatoes, peeled and cut into 2.5 cm dice

30 g butter, diced

⅓ cup (80 ml) milk

2 ¼ cups (200 g) Perfect Italiano™ 4 Cheese Melt

LAMB FILLING

2 tbsp. olive oil

1 (150 g) onion, finely chopped

1 (120 g) carrot, finely diced

2 cloves garlic, crushed

500 g lamb mince

1 tbsp. plain flour

1 tbsp. tomato paste

1 cup (250 ml) beef stock

2 tbsp. Worcestershire sauce

1 cup (120 g) frozen peas

METHOD

CHEESY MASH

1. Place potatoes into a large pan and just cover with cold water. Bring to the boil and cook 20 minutes or until tender. Drain and return potato to warm pan to dry out slightly.
2. Mash until smooth and add butter, milk and half the 4 Cheese Melt. Mix well until smooth and creamy.

LAMB FILLING

1. Meanwhile, preheat oven to 200°C / 180°C fan-forced.
2. Heat oil in a large non-stick frying pan over medium-high heat and add onion. Cook for 3 minutes. Add carrot, garlic and mince and cook, stirring and breaking up meat until vegetables have softened and mince is browned.
3. Stir in flour and cook for 1 minute. Add tomato paste, stock and Worcestershire sauce. Bring sauce to the simmer and cook for 10 minutes or until sauce has thickened. Stir through peas.
4. Spoon into a large 8 cup (2 litre) baking dish. Top with mash and sprinkle with remaining cheese. Bake 10-15 minutes or until mash is golden. Let the pie sit for 10 minutes to set before serving.

TIPS

Use floury potatoes such as brushed or Sebago potatoes.

FOR A TASTY, GOLDEN, STRETCHY CHEESE THAT IS PERFECT FOR TOPPING PIZZAS AND CHEESY BITES, USE PERFECT ITALIANO PERFECT PIZZA.

We combine Mozzarella, Cheddar and a pinch of Parmesan to create our popular *Perfect Pizza* cheese. It turns golden and bubbly in the oven, and when you take a slice you get that authentically stretchy cheese pull. Not only that, its great flavour elevates your other toppings.

It's just right for snacks and lunches, too. Use it in recipes like the Pie Maker Pizzas and Hawaiian Monkey Bread, or try it in scrolls and pide for perfect cheesy bites.

PERFECT FOR THAT

MONKEY BREAD 3 WAYS

PREP 15 MINS + PROVING TIME

INGREDIENTS

BASIC PIZZA DOUGH

2 tsp. (7 g sachet) dried yeast

1 cup (250 ml) lukewarm water

2 ⅔ cups (400 g) plain flour, plus extra to dust

2 tsp. salt

3 tbsp. olive oil

METHOD

BASIC PIZZA DOUGH

1. Add yeast to warm water and mix well. Stand for a few minutes until bubbles form on the surface of the water
2. Place flour and salt into a large mixing bowl. Make a well in the centre. Pour in the yeast mixture along with the oil.
3. Using your hands, mix the dough until it comes together into a ball and is smooth.
4. Turn out onto a lightly floured work surface and knead for a few minutes.
5. Place dough in a lightly oiled bowl and cover with cling wrap. Set aside in a warm place to rise for 30 minutes or until it doubles in size.
6. Turn dough out onto a lightly floured work surface and knead gently for 5 minutes or until smooth.

TIPS

For recipes that require only ½ quantity basic pizza dough, flatten out remaining pizza dough to form a disc. Wrap in cling film and place into a sealed container. Label and freeze for up to two months.

Defrost dough in refrigerator overnight.

CHEESE & CHIVE MONKEY BREAD

PREP 15 MINS + PROVING TIME
COOK 15 MIN
SERVES 4

INGREDIENTS

Cooking spray

½ quantity basic pizza dough (see page 33)

1 ⅔ (150 g) Perfect Italiano™ Perfect Pizza cheese

2 tsp. garlic salt

¼ cup finely chopped chives

METHOD

1. Preheat oven to 200°C / 180°C fan-forced. Spray a 20 cm round cake pan or ovenproof frypan with oil.
2. Flatten dough out to form a 20 cm disc. Add ½ cup of the Perfect Pizza cheese, garlic salt and 2 tbsp. of the chives. Fold over dough and knead for about 3 minutes or until cheese and herbs are combined and evenly mixed in.
3. Shape dough into 3 cm thick log. Cut into 14 portions and roll into even sized balls. Place, side by side over base of prepared pan.
4. Bake for 10 minutes then remove pan and sprinkle over remaining cheese. Lightly spray with cooking spray then return to oven and bake for a further 5-10 minutes or until cheese is golden brown and melted.
5. Serve warm topped with remaining chives.

HAWAIIAN HAM & PINEAPPLE MONKEY BREAD

PREP 15 MINS + PROVING TIME
COOK 15 MIN
SERVES 6-8

INGREDIENTS

1 quantity basic pizza dough (see page 33)

2 ¼ cups (200 g) Perfect Italiano™ Perfect Pizza cheese

150 g ham, finely diced

⅓ cup (80 g) drained canned pineapple chunks, finely diced

1 tbsp. pizza sauce

METHOD

1. Preheat oven to 200°C / 180°C fan-forced and line a baking tray with baking paper.
2. Turn dough out onto a lightly floured work surface and knead gently for 5 minutes or until smooth.
3. Roll dough to form a 20 cm disc. Add one cup of Perfect Pizza cheese and half the ham and pineapple. Fold over and knead until combined and evenly mixed.
4. Cut dough in half and roll each piece into 3 cm thick logs. Divide each dough log into 12 pieces. Roll into balls and position on baking tray in a spiral shape starting with one ball in the middle and building out around it.
5. Cover loosely with a clean tea towel and stand in a warm place for 30 minutes or until doubled in size.
6. Brush over pizza sauce and scatter over remaining ham and pineapple pieces.
7. Bake for 15 minutes, then remove and sprinkle with remaining cheese. Bake for a further 10 minutes or until cheese is melted and bread is cooked. Stand on tray for 5 minutes before serving.

GARLIC & HERB MONKEY BREAD WITH HOT CHEESY DIP

PREP 25 MINS + PROVING TIME
COOK 20 MIN
SERVES 6-8

INGREDIENTS

GARLIC BUTTER

80 g softened butter

½ tsp. garlic salt

1 small clove garlic, crushed

½ tsp. dried Italian herbs

MONKEY BREAD

1 quantity basic pizza dough (see page 33)

2 ¼ (200 g) Perfect Italiano™ Perfect Pizza cheese

1 tbsp. pesto

HOT CHEESY DIP

250 g cream cheese, softened and diced

⅓ cup sour cream

2 green onions, finely chopped

¼ cup (25g) Perfect Italiano™ Parmesan, Grated

GARLIC & HERB MONKEY BREAD WITH HOT CHEESY DIP

METHOD

GARLIC BUTTER

1. Combine butter, garlic salt, garlic and dried herbs and mix well. Refrigerate until firm and cold reserving one tbsp. for the Cheesy Dip.

MONKEY BREAD

1. Preheat oven 200°C / 180°C fan-forced.
2. Place a one cup (250 ml) ovenproof ramekin into the centre of a piece of baking paper. Draw around the base. Turn paper over and place onto a large flat baking tray.
3. Roll out dough to form a 20 cm disc. Add ½ cup Perfect Pizza cheese, fold over and knead until combined and evenly mixed.
4. Cut dough in half and roll each piece into 3 cm thick logs. Divide each into 12 pieces and roll into balls.
5. Take a ½ tsp. of the cold garlic butter and push into the centre of a dough ball. Reroll to enclose. Repeat with remaining butter and dough.
6. Position stuffed dough balls around the drawn circle and form two rows. Cover with a clean tea towel and stand in a warm place for 15 minutes until risen slightly. When ready to cook, brush with pesto.
7. Bake for 10 minutes and while cooking, make the Cheesy Dip.
8. Remove the tray and place ramekin filled with Cheesy Dip into the centre of the Monkey Bread. Sprinkle remaining cheese over the rolls. Return to oven and cook a further 5-10 minutes or until cheese has melted and golden. Transfer to a serving tray and serve immediately.

CHEESY DIP

1. Place one tbsp. of the prepared garlic butter mixture, cream cheese and sour cream into a small saucepan. Stir over low heat until hot and smooth. Stir through green onion and Parmesan cheese. Spoon into reserved ramekin.

30 MINUTE PIZZA PASTA BAKE

PREP 10 MIN **COOK** 20 MIN **SERVES** 4-6

INGREDIENTS

500 g potato gnocchi or dried orecchiette pasta

100 g sliced pepperoni

1 tbsp. olive oil

1 red onion, thinly sliced

100 g button mushrooms, sliced

1 green capsicum, thinly sliced

1 x 400 g can crushed tomatoes with basil and oregano

Salt and pepper, to taste

1⅔ cups (150 g) Perfect Italiano™ Perfect Pizza cheese

¼ tsp. dried oregano

¼ tsp. dried chilli flakes (optional)

Fresh oregano leaves, to serve

METHOD

1. Cook gnocchi in large saucepan of boiling water, until just tender, following the packet instructions.
2. Meanwhile, reserve 8 pepperoni slices. Cut the remaining pepperoni slices into quarters.
3. Heat oil in an ovenproof frying pan over medium-high heat. Add onion, mushroom, capsicum and quartered pepperoni. Cook, stirring occasionally, for 5-7 minutes or until vegetables are tender.
4. Add crushed tomato. Bring to the boil. Reduce heat and simmer, stirring occasionally, for 5-7 minutes or until mixture thickens. Season with salt and pepper. Stir in gnocchi. Level top.
5. Preheat grill on high. Sprinkle gnocchi with Perfect Pizza cheese. Top with reserved pepperoni, dried oregano and chilli flakes, if you like. Grill for 4-5 minutes or until cheese is golden. Sprinkle with fresh oregano to serve.

PERFECT PIE MAKER PIZZAS

PREP 25 MIN **COOK** 15 MIN **MAKES** 12 PIE MAKER PIZZAS

INGREDIENTS

PIZZA DOUGH

2 tsp. (7 g sachet) dried yeast

1 cup (250 ml) lukewarm water

2 ⅔ cups (400 g) plain flour, plus extra to dust

2 tsp. salt

3 tbsp. olive oil

PROSCIUTTO AND BLACK OLIVE PIE MAKER PIZZA

½ quantity of pizza dough

½ cup pizza sauce

1 ⅔ cups (150 g) Perfect Italiano™ Perfect Pizza cheese

50 g prosciutto, torn

2 tbsp. sliced pitted black olives

HAWAIIAN PIE MAKER PIZZA

½ quantity of pizza dough

½ cup pizza sauce

1 ⅔ cups (150 g) Perfect Italiano™ Perfect Pizza cheese

⅓ cup diced ham

1 cup drained and diced pineapple pieces

PERFECT PIE MAKER PIZZAS

METHOD

PIZZA DOUGH

1. Add yeast to warm water and mix well. Stand for a few minutes until bubbles form on the surface of the water
2. Place flour and salt into a large mixing bowl. Make a well in the centre. Pour in the yeast mixture along with the oil.
3. Using your hands, mix the dough until it comes together into a ball and is smooth.
4. Turn out onto a lightly floured work surface and knead for a few minutes.
5. Place dough in a lightly oiled bowl and cover with cling wrap. Set aside in a warm place to rise for 30 minutes or until it doubles in size.
6. Turn dough out onto a lightly floured work surface and knead gently for 5 minutes or until smooth.
7. Roll out pizza dough on a lightly floured surface to 5mm thick. Using the lid cutter of the pie maker cut 12 rounds.
8. Lightly grease the pie holes in the piemaker and follow manufacturer's instructions to preheat.

PROSCIUTTO AND BLACK OLIVE PIE MAKER PIZZA

1. Place one dough round into each of the holes, top with two tsp. of the pizza sauce, a sprinkling of Perfect Pizza cheese.
2. Add prosciutto and black olives and top with more cheese .
3. Close lid of pie maker and cook for about 5 minutes, or until the pizza base is cooked, and the top golden. Repeat with remaining dough, cheese and pizza toppings.
4. Serve while warm.

HAWAIIAN PIE MAKER PIZZA

1. Place one dough round into each of the holes, top with two tsp. of the pizza sauce, a sprinkling of Perfect Pizza cheese.
2. Add ham and pineapple and top with more cheese.
3. Close lid of pie maker and cook for about 5 minutes, or until the pizza base is cooked, and the top golden. Repeat with remaining dough, cheese and pizza toppings
4. Serve while warm.

TIP

These pizzas are an ideal lunch box filler. Once cooked, cool and wrap individually or pack 2 or 3 into containers. Freeze for up to one month. For lunch box, defrost in fridge overnight. Or reheat in pie maker for 3 minutes.

FREEZER TIP

Flatten out remaining pizza dough to form a disc. Wrap in cling film and place into a sealed container. Label and freeze for up to two months.

Defrost in the refrigerator overnight.

PEPPERONI PIZZA

PREP 5 MIN
COOK 15 MIN
SERVES 2

INGREDIENTS

1 large store-bought wood-fired pizza base

¾ cup (40 g) pizza sauce

1 ⅔ cups (150 g) Perfect Italiano™ Perfect Pizza cheese

½ packet (50 g) Primo Cook & Create Sliced Pepperoni

Basil leaves, optional, to serve

METHOD

1. Preheat oven to 230°C / 210°C fan-forced. Line a baking tray or pizza tray with baking paper.
2. Place pizza base on lined tray. Spread with the pizza sauce. Scatter over the Perfect Pizza cheese. Top with pepperoni slices.
3. Bake for 15 minutes or until cheese is melted and golden and base is crisp. Serve scattered with basil leaves if you like.

FOR AUTHENTIC CHEESE STRETCH WITH A MILD FLAVOUR, CHOOSE PERFECT ITALIANO MOZZARELLA.

Our ***Mozzarella*** melts beautifully and has a mild creamy taste. It's traditionally the cheese of choice for lasagne and cannelloni, because it adds luscious texture and its flavour melds perfectly with sauces and fillings without overpowering them.

Enjoy it in the traditional Spinach and Ricotta Cannelloni, or try it in the Family Sausage Roll for irresistibly cheesy surprise. When you need a mild and creamy stretchy cheese, ***Mozzarella*** is perfect for that.

PERFECT FOR THAT

FAMILY SAUSAGE ROLL WITH MOZZARELLA

PREP 15 MIN **COOK** 55 MIN **SERVES** 6

INGREDIENTS

SAUSAGE ROLL

750 g beef mince

1 cup (90 g) soft fresh breadcrumbs

1 egg, lightly whisked, plus 1 extra

1 carrot, finely grated

1 clove garlic, crushed

⅓ cup (35 g) Perfect Italiano™ Parmesan Grated

2 sheets frozen puff pastry, thawed

¼ cup Perfect Basil Pesto (see recipe, below)

2½ cups (225 g) Perfect Italiano™ Mozzarella

PERFECT BASIL PESTO

⅓ cup pine nuts, toasted

3 cups basil leaves

1 garlic clove, roughly chopped

⅔ cup (70 g) Perfect Italiano™ Parmesan Grated

⅔ cup (165 ml) olive oil

METHOD

SAUSAGE ROLL

1. Preheat oven to 220°C / 200°C fan-forced. Grease and line a large oven tray with baking paper.
2. Combine the mince, breadcrumbs, egg, carrot, garlic and 2 tbsp. Parmesan in a bowl. Mix well.
3. Place pastry sheets side by side on a clean work surface. Join edges together using finger tips or lightly press with a rolling pin to form one large long pastry sheet. Spoon mince mixture along centre of pastry, and flatten to cover pastry, leaving a 2 cm border. Spoon the pesto over the mince and spread out evenly.
4. Top mince with Mozzarella, piling together along centre to form a mound. Using pastry as a guide, roll mince tightly to form a log. Transfer, seam-side down to prepared tray. Score top every 4 cm. Brush pastry with extra egg and sprinkle with the remaining 2 tbsp. Parmesan.
5. Bake for 55 minutes or until golden brown and puffed. Remove from oven. Stand for 5 minutes before cutting to serve.

PERFECT BASIL PESTO

1. Note: If making pesto from scratch, allow extra 10 minutes to make this recipe which makes approximately one cup.
2. Place the pine nuts, basil, garlic, Parmesan and olive oil in a small food processor and whizz until finely chopped.

TIP

Pesto will keep for 2-3 days in a sterilised jar in the fridge. Be sure to add an extra 1-2cm of olive oil to cover the surface – this helps prevent pesto from oxidising and going brown.

30 MINUTE CHEESY CHICKEN RISONI

PREP 5 MIN **COOK** 25 MIN **SERVES** 4

INGREDIENTS

1 tbsp. olive oil

4 large chicken thighs, fat trimmed

1 (150 g) medium onion, diced

2 cloves garlic crushed

1 ½ cups (375 ml) tomato passata

1 ½ cups (375 ml) chicken stock

3 tbsp. chopped fresh oregano

¾ cup (170g) risoni

1 ⅔ cups (150 g) Perfect Italiano™ Grated Mozzarella

METHOD

1. Preheat the oven to 200°C / 180°C fan-forced.
2. Heat the oil in an ovenproof pan, over medium-high heat. Add chicken and cook for 1-2 minutes on each side, until golden brown. Remove the chicken from the pan and set aside.
3. Add onion and garlic and cook 2-3 minutes or until the onion has softened. Stir in passata and stock, reduce heat and bring to a simmer. Add oregano, stir through the risoni then place the cooked chicken thighs over the top. Cover with a lid or foil and bake in the oven for 10 minutes.
4. Remove lid and sprinkle Mozzarella over the chicken. Return to the oven with the lid off and bake a further 10 minutes, or until cheese has melted and golden. Serve immediately.

MOZZARELLA TORTELLINI

PREP 5 MIN
COOK 25 MIN
SERVES 4

INGREDIENTS

2 tbsp. olive oil

1 small onion, finely diced

4 cloves garlic, crushed

750 ml tomato passata

Salt and pepper

½ cup coarsely chopped fresh basil leaves, plus extra for garnish

625 g fresh spinach & ricotta tortellini

1 ⅔ cups (150 g) Perfect Italiano™ Grated Mozzarella

METHOD

1. Heat oil in a large frying pan over medium-high heat. Add onion and garlic and cook, stirring frequently for 3 minutes or until softened.
2. Add passata and 1 cup water; bring to the boil. Reduce heat to medium and simmer for 10 minutes. Stir through basil, season to taste. Add tortellini and continue to cook for 3 minutes or until pasta is tender.
3. Top with Mozzarella and brown under a preheated grill for 5 minutes or until cheese is golden and melted. Top with extra basil leaves then serve immediately with green salad.

TIP

Use any fresh filled pasta available at the supermarket.

SPINACH & RICOTTA CANNELLONI

PREP 15 MIN **COOK** 30 MIN **SERVES** 4

INGREDIENTS

1 tbsp. olive oil, plus extra for drizzling

2 tbsps. (40 g) Western Star Original Butter

2 cloves garlic, finely chopped

¼ tsp. ground nutmeg

150 g baby spinach, washed and finely chopped

500 g tub Perfect Italiano™ Ricotta

½ cup (50 g) Perfect Italiano™ Parmesan Grated

16 cannelloni tubes

1 x 700 ml bottle passata

2 ¼ cups (200 g) Perfect Italiano™ Mozzarella

Mixed green salad, to serve

METHOD

1. Preheat oven to 180°C / 160°C fan-forced.
2. In a large non-stick frypan, heat the oil and butter. Add garlic and cook for a few minutes. Add nutmeg and spinach and cook for 5 minutes. Place in a bowl and set aside to cool.
3. Once spinach mixture is cool, add in Ricotta and ¼ cup of Parmesan, mixing well to combine. Using a piping bag squeeze the ricotta mixture into the cannelloni tubes.
4. Pour half the passata into a large baking dish. Layer the filled cannelloni on top, then spoon over the remaining passata. Drizzle with extra olive oil, then sprinkle the Mozzarella and remaining ¼ cup of Parmesan over the top. Bake for 25 minutes or until golden and bubbling.
5. Remove from oven and allow to cool for 5 minutes before serving with a green salad.

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